



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food Reinspection #1

KI O. LEE
GRACE GIFT SHOP
10850 W PARK PL
MILWAUKEE, WI

8/19/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

Code Number	Description of Violation	Correct By
3-501.17	None of the food in the cooler was date marked. Foods included: taco meat, italian beef, deli meats, hard boiled eggs chicken and tuna salads, hot dogs and in the grab n go case you need to put an expiration or made date on the salads and parfaits. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT	8/26/2013



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6-501.114

Do the following:

8/26/2013

1. Replace the missing ceiling light cover in the kitchen.
2. Remove and put into storage the hot dog roller, popcorn machine and any other items that are not in use.
3. Clean and organize the shelves by the warewashing sink, the shelves over the freezers, clean under the sinks and clean the debris out of the corner by the hot holding unit and in the customer area.

Notes:

Reinspection notes from 8/19/2013 YOU NEED TO DO THE FOLLOWING. REQUIRED.

Deli meats, hot dogs, thawed sausage patties and eggs, tuna and chicken salads, fruit cups and salads were not date marked.

There were raw meats marinating in the cooler.

The missing light shield was not replaced.

The hot dog roller and popcorn machine were not put into storage.

None of the shelves were cleaned and a lot of food was stored on or near the floor. Keep all food off the ground by 6 inches.

There is way too much personal food in the cooler that is co-mingled with customer food. Store personal food on one side of cooler and customer food on the other side of the cooler. Put signs on the cooler doors stating which one is personal vs. customer.

No sanitizer bucket set up.

Clean the grease off the walls by the induction burner and steamer unit.

You still can NOT do grease production even if it is employee food.

Mark Malin called and consulted and photos taken. \$213 fee will be assessed. klg

On 8/19/2013, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature